

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Whitefish Pâté	8
Classic Salmon*	14	Salmon Pâté	12
Curried Mackerel	14	Shrimp Pimento	14
Bluefish Pâté	12	The Board	39

Oyster Slider pickled onion, chili-lime aioli*	5
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Crispy Chicken Biscuit Slider bibb lettuce, dill pickle aioli*	7
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Housemade Rolls honey-cayenne butter	8
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New England Clam Chowder bacon, house saltine	13
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Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
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Lager Steamed Mussels parsley butter, grilled sourdough	18
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Green Salad radish, cucumber, carrot, roasted shallot vinaigrette	12
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Griddled Crab Cake grape & fennel salad, remoulade*	23
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Beet Salad ricotta, blood orange, pepita dukkah	14
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Tuna Tartare* cucumber, sriracha, sesame, lime	21
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FRIED

Calamari jalapeño, togarashi aioli*	16	Beer Battered Fish & Chips malt vinegar aioli*	27
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Fish Tacos papaya salsa, radish, lime crema, cilantro	18	Oysters fries, tartar	19 / 36
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Oyster Po'Boy*	26
Crispy Shrimp*	29

Bouillabaisse littleneck clams, mussels, shrimp, crab butter	32
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Roasted Monkfish butternut squash, broccoli rabe, pomegranate, curried squash purée	29
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Maine Jonah Crab Campanelle leeks, shishito peppers, Swiss chard, Calabrian chili	36
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Herb Crusted Baked Hake sweet potato hash, oyster mushroom, green harissa	34
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Ricotta & Spinach Agnolotti cacio e pepe, escarole, white truffle	42
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Roasted Half Chicken broccolini, marinated red onion, creamy polenta	26
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Grilled Tenderloin* cauliflower, pine nuts, apple, brown butter vinaigrette	39
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Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli, coleslaw +4]	18
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SIDES

Shishito Peppers Calabrian chili aioli*	8	Sweet & Sour Broccolini peanut & wild rice crumble	12
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Creamy Polenta cheddar, Parmesan	8	Cornbread maple butter	8
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Buttermilk Biscuit honey, rosemary butter	8	242 Fries	8
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Shoestring Fries	8
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We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

* Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

